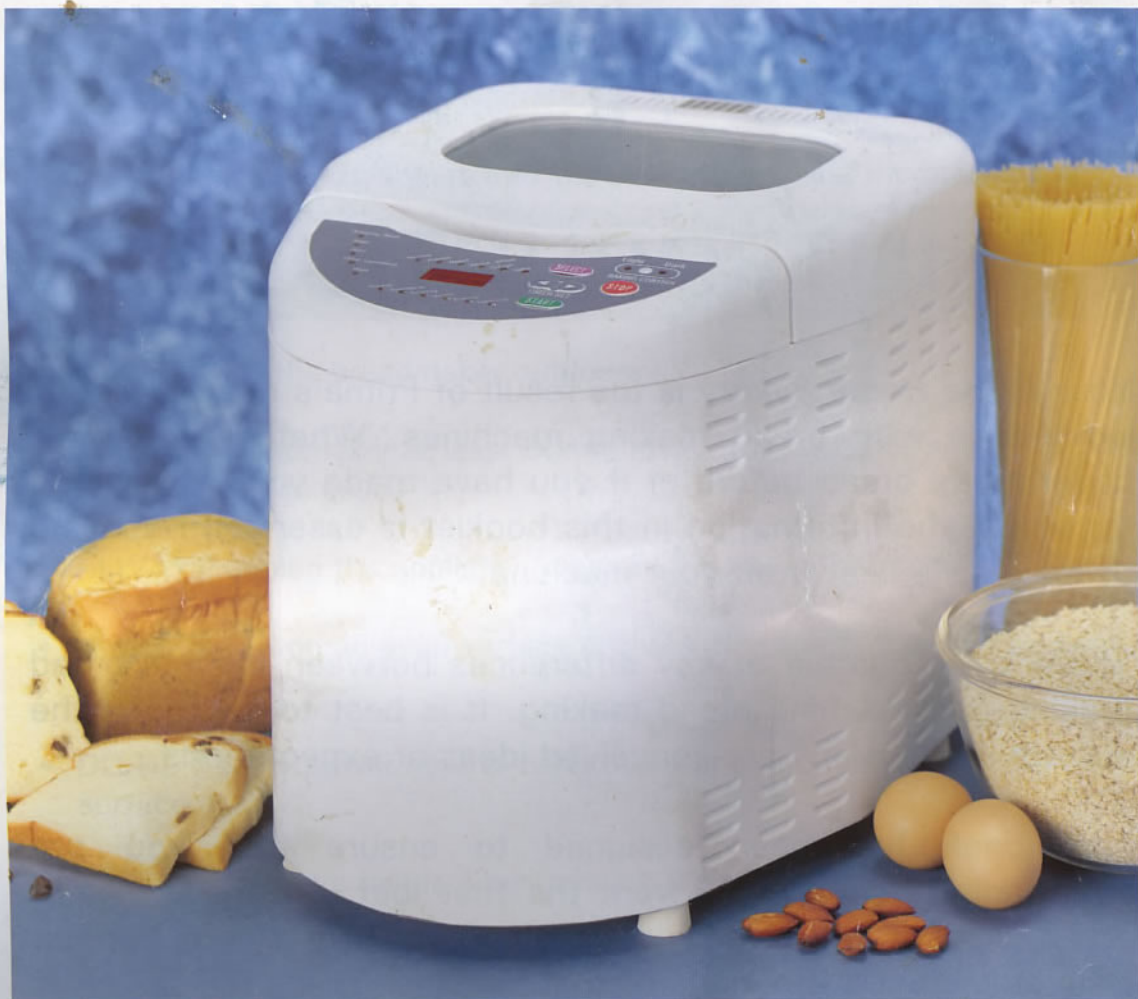


prima

Home Bakery



Instruction Manual & Recipes

ABM 4

'Visit our web site www.prima-international.com'

Essential Information

Please read these instructions

START HERE



INTRODUCTION

Your **Prima Home Bakery** is the result of Prima's many years of experience with bread making machines. Whether you have never made bread before or if you have made your own bread for years, the information in this booklet is essential if you are to obtain the best from your machine.

There are a number of key differences between manual bread making and machine bread making. It is best to approach the subject without any pre-conceived ideas or expectations.

This book has been designed to ensure that you get outstanding results right from the first loaf you make. There are a number of recipes included which use all the various programmes and functions of the machine. These recipes have been designed to give you an instinctive feel for the machine. This will create a pattern of success that will eventually lead to your adapting or creating your own recipes. Indeed, you will probably find that most other recipes are variations of those found within this book.

PLEASE KEEP THE BOX AND PACKAGING

THE PACKAGING IS SPECIALLY DESIGNED TO TRANSPORT THE APPLIANCE SAFELY. IF YOU EVER NEED TO RETURN THE UNIT FOR A SERVICE IN THE FUTURE THERE IS A GOOD CHANCE IT WILL ARRIVE DAMAGED IF ANY OTHER TYPE OF PACKAGING IS USED.

• Important safety information.

Please read & retain for future reference.

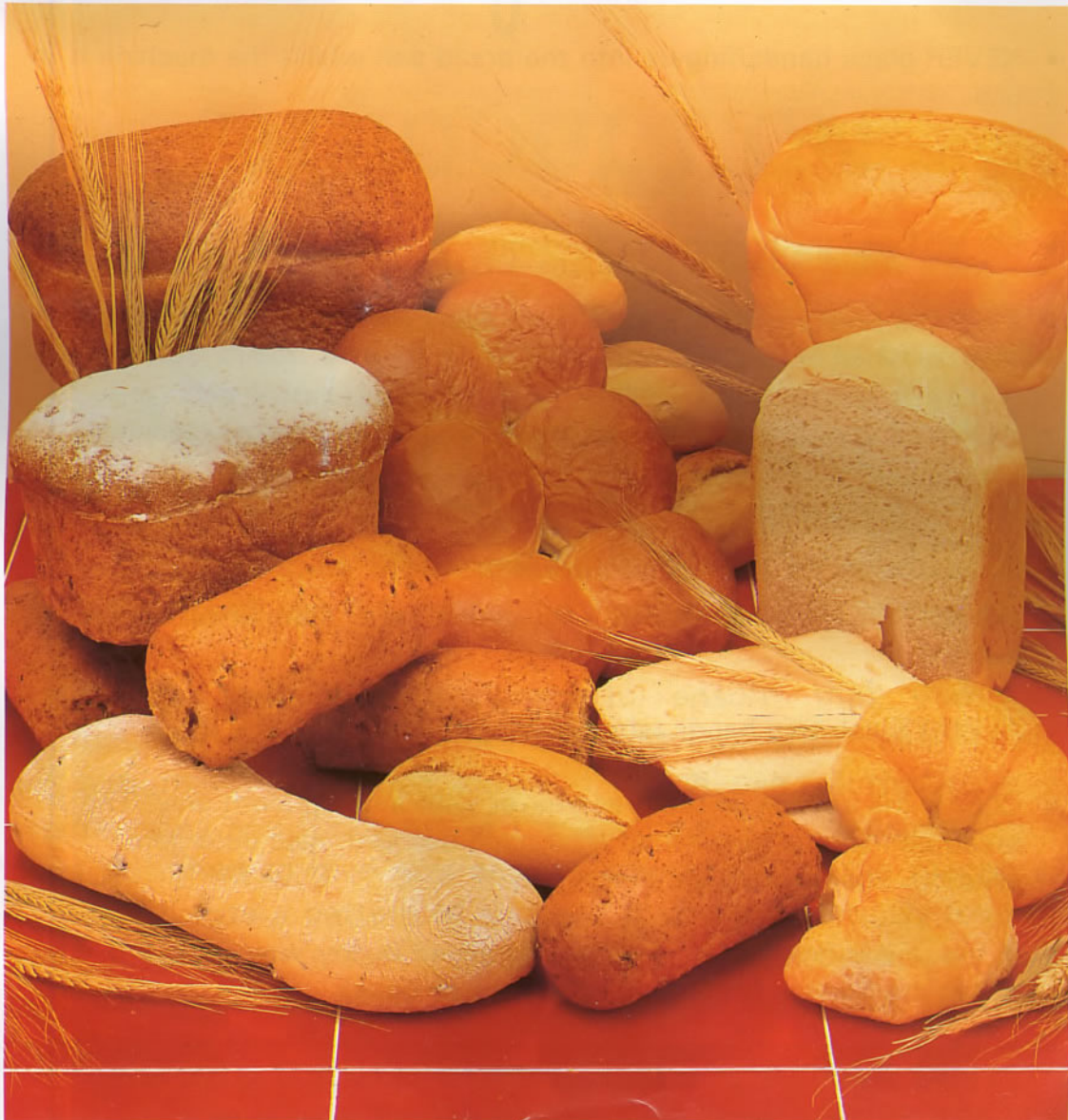
- Please read through all the instructions before using the breadmaker.
- Be sure to use suitable mains supply 220-240V ~ AC
- DO NOT touch hot surfaces during operation.
- DO NOT allow children to operate this machine unsupervised.
- NEVER place hands/fingers into the bread pan whilst the machine is in use.
- DO NOT immerse plug, cord or base in water or other liquids.
- DO NOT use the breadmaker outdoors
- KEEP the breadmaker at least 50mm away from walls or any other objects when in use.
- ALWAYS unplug the appliance when not in use or before cleaning.
- ALWAYS use on an even surface & check that the rubber feet have a secure grip.
- DO NOT allow power cord to hang over edge of counter or work surface.
- ALWAYS use two hands when moving the machine.
- CLEAN the outside of the breadmaker with a damp cloth only. The bread pan should be cleaned after each use with mild detergent solution, rinsed and dried thoroughly.
- IF the unit is dropped or becomes damaged in any way, do not use but call Prima Service first (number at back of book).

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY
PLEASE SAVE THESE
INSTRUCTIONS

● ABOUT BREAD

1

Bread is one of the oldest foodstuffs we know. Soon after humans first learnt to plant seeds, bread became the staple food of many cultures world wide. Since then each culture has developed it's own method of making bread using local ingredients and processes unique to them. This trend continues today. Even pre-packed supermarket bread differs in taste and texture from country to country. No matter how varied the range of breads on offer in bakers shops or supermarkets, there is nothing quite like the warm fragrance and taste of fresh home-made bread.



• ABOUT BREAD MAKERS

2

With the continued success of the **Prima Home Bakery** it is nice to know that technology is actually helping to preserve the art of home bread making for generations to come.

Like most kitchen appliances, your bread maker is a labour-saving device. The principal benefit is that all the kneading, rising and baking is performed within a space saving, self-contained unit. Your **Prima Home Bakery** will easily produce superb loaves time and again provided the user follows the instructions and understands a few basic principles. Unless you enjoy eating breeze blocks, it is not wise to expect the machine to think for you. It cannot tell you that you've forgotten the yeast or that the flour was the wrong type or measured incorrectly.



THE PRIMA HOME BAKERY – ABM4

• INGREDIENTS

3

The most important part of the bread making process is the wise selection of ingredients. You and your **Prima Home Bakery** will produce outstanding results with the right ingredients. Just apply this simple rule: Best ingredients - best results, poor ingredients - poor results. For example; if good yeast, good flour and cold water were mixed in an old container the mixture would still rise! Nothing the breadmaker does will prevent the dough from rising so if your loaf does not rise it is most unlikely that the bread maker is to blame. It is probably due to the ingredients. In order to save you time we have included some information on each major element used in the making of bread which will enable you to obtain perfect results first time every time. See the appendix at the end of this book for a list of suppliers of quality ingredients.



JUST A FEW OF THE POPULAR INGREDIENTS AVAILABLE

• FLOUR

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In bread making the most important element in the flour is the protein called gluten which is the natural agent that gives the dough the ability to hold its shape and retain the carbon dioxide produced by the yeast. The term '*strong flour*' means that it has a high gluten content. It has probably been milled from hard wheat and is particularly suitable for bread making.

In the UK the taste and gluten content of flour varies with each brand. At **Prima** we recommend Homepride Harvest Gold Strong White, Strong Brown or Wholemeal flour because it gives consistently good results. If you experience difficulty obtaining this locally their consumer services details are at the back of the book. Other good brands are BERO, McDougals & Hovis strong white flour. Safeway's own brand of bread flour is also quite good. You may wish to approach your local mill for flour. If you do, be sure to specify that you require a fine ground flour with a high protein content if you want light well-risen loaves. It cannot be stressed enough that the packet **must** say '*strong flour*' or '*bread making flour*'. See the appendix at the end of this book for suppliers of good quality flour.



WE FOUND THESE IN SUPERMARKETS, HEALTH FOOD SHOPS & LOCAL MILLS

• BROWN FLOUR (or FARMHOUSE FLOUR) 5

Brown flour contains about 85% of the wheat kernel. Much of the bran part of the wheat kernel has been removed. Loaves made with all brown flour tend to be smaller than white loaves due to the lower gluten content but there tends to be more flavour and texture to brown loaves. When buying this type of flour the strong, finely ground type will give better results in the breadmaker.

• WHOLEMEAL OR WHOLE-WHEAT FLOUR 6

This type of flour contains all the original wheat kernel including the bran; the tough outer skin of the wheat which is an excellent source of fibre. As with the brown flour, you should specify a strong fine ground variety when using your breadmaker. The bran in the wholemeal flour inhibits the release of gluten so wholemeal loaves tend to be smaller and more dense than white loaves. However, the flavour is superb (try the honey wholemeal recipe). Your *Prima Home Bakery* has a special process for wholemeal bread which devotes more time to the kneading and rising processes.

• YEAST 7

Yeast is the living organism that multiplies in the dough. It produces the carbon dioxide bubbles that make the dough rise. For bread making machines it is best to use the 'Easy Blend' dried yeast that comes in sachets. This yeast does not rely on sugar in order to ferment so it is easier to reduce the sugar content of your loaf without any adverse effects. Good brands of dried yeast are Homepride, Allinsons, Sainsbury's or McDougals. Avoid yeast in tubs or tins as these tend to perform less well once opened. Sachet yeast is very sensitive to moisture so do not store part used sachets for more than a day.

• SALT 8

Salt adds to the flavour of the bread of course but it can also be used to slow down a particularly lively yeast.

• BUTTER (or fat) 9

Enhances the flavour and makes the loaf softer. Alternatives to butter are margarine or olive oil. Avoid low fat spreads as these may be as little as 40% fat and will not have the same effect.

• SUGAR 10

Sugar adds to the flavour of the bread and goes some way to making the crust go brown. Note: Most sachet yeasts do not rely on sugar to become active.

• WATER 11

Use soft water if you can but your *Prima Home Bakery* will still make good bread with hard water. There is often much debate on what temperature the water should be. The answer is simple. If you put your hand in the water and it feels cool then it's fine. There is no need to warm the water first. If you're worried the water may be too cold from the tap just leave it to sit for an hour in the kitchen before you use it. Making the water warm could kill the yeast prematurely. The *Prima Home Bakery* takes the guess work out of bread making.

• OTHER INGREDIENTS 12

Other ingredients could mean anything from dried fruit, cheese, eggs, nuts or yoghurt to other cereals like rye flour, corn meal or any number of herbs and spices. It's up to you. There are a couple of things to consider for best results. Always be aware of the moisture content and adjust accordingly.

Cont.

• OTHER INGREDIENTS

cont.

Things like cheese, milk and fresh fruit contain quite a lot of water which will determine the look of the finished loaf. At first you can stick to dry substitutes like parmesan cheese, dried milk or dried fruit. As you become more proficient with the machine you will instinctively know whether the dough looks too wet or too dry and can add flour or water during the process. Remember to consider the salt content of the ingredients you add. Salt can slow down the yeast.

Finally, as a rule of thumb, if the added ingredients are wet like yoghurt or finely powdered like dried herbs they can go into the mixture at the start of the process. For things like nuts or dried fruit there is a time during the process where the machine will beep to let you know it's time to add these to the dough mixture. Refer to the CYCLE TIME table so you know when to expect the beep.

• ENVIRONMENT

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Last but not least of the ingredients is the environment in which the bread is made. The *Prima Home Bakery* will work well in a wide range of temperatures but there could be a difference of 15% in loaf size between a very warm room and a very cold room. **Do not site your breadmaker in a draughty part of the house.** The machine will offer some protection to the dough against draughts but it does have limits. If the humidity in the room is high this too could effect the loaf. As a general rule, if the room is comfortable for you it will be comfortable for your bread maker.

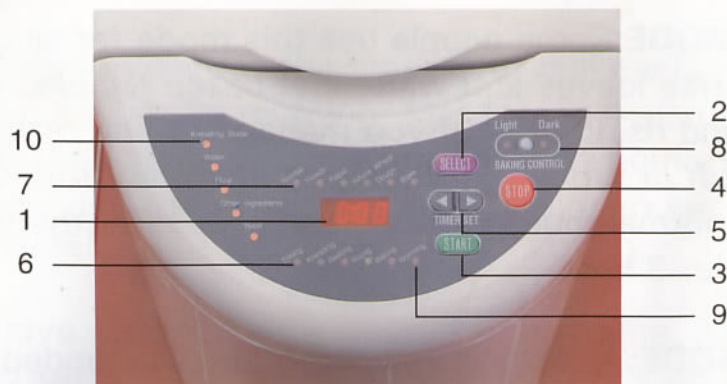
• STORING YOUR BREAD

14

Home made bread contains no artificial preservatives. However, if you store the bread in a clean, air-tight container in the refrigerator it should keep for 5-7 days. The bread is also good to freeze but allow finished loaves to go cold before placing into a polythene bag and storing in the freezer.

• THE CONTROLS

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1. **DIGITAL DISPLAY** displays time remaining in minutes until end of programme.
2. **SELECT BUTTON** Each time the SELECT button is pressed the REMINDER LIGHTS change from red to green in turn. Once all the reminder lights are green, pressing the select button again will advance to the next programme.
3. **START BUTTON** starts the selected process.
4. **STOP BUTTON** (must be pressed for 3 seconds). This will stop the programme and the display will reset to 0:00
5. **TIMER UP/DOWN KEYS** use to set the delay timer. See section 17 for further details.
6. **STATUS INDICATOR LIGHTS** tells you what is happening at any given moment. **NB: The RISING light only illuminates on the LAST rising step as a warning not to open the lid.** For the other rising step(s) the RESTING light will be on.
7. **PROGRAM INDICATORS** Tell you which program is selected. They light up in turn as you press the SELECT button.
8. **CRUST COLOUR CONTROL** press for light, dark or medium. **Note:** A corresponding light will indicate selection of dark or light crust colour. When neither light is on, this indicates that medium crust is selected. Select crust colour **after** you have selected the programme.
9. **WARMING INDICATOR** It is best to remove the loaf as soon as the programme finishes but if you are not available to take the loaf out when the cycle is complete the machine will keep it warm for up to 60 minutes to prevent condensation.
10. **REMINDER LIGHTS** (see 2.)

• THE PROGRAMMES

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NORMAL MODE: Some people use this mode for all their bread. Ideal for white loaves and white loaf based recipes. Moderate kneading and rising time. If you manage to find really good whole wheat or brown flour (usually imported from Canada or USA), the normal mode can be used instead of the whole wheat mode. 3 hrs.

FRENCH MODE: Kneading and rising times extended to give a lighter, crustier loaf characteristic of French bread. 3 hrs 50 mins.

RAPID MODE: Very short process time suitable for bread kits, cakes etc. 2 hrs 20 mins. This mode usually produces a smaller loaf due to the shorter process time.

WHOLE WHEAT or Whole Meal Mode gives the extra kneading and rising time often required when using this type of flour. 3 hrs 50 mins.

DOUGH MODE performs the kneading and rising steps only. Usually used when making bread rolls to be baked in a conventional oven. 1 hr 40 mins.

BAKE MODE performs bake cycle only for pre prepared dough. Can also be used to extend baking time if you prefer your bread particularly well done. 1 hr 10 mins.

WHY NOT TRY IT NOW?

Nothing you do on the controls can damage the machine in any way so before you make a loaf. Feel free to try all the different controls to familiarise yourself with them. You can start or stop programs even when the machine is empty.

• HOW TO USE THE TIMER

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The most common use for the timer is to make a loaf overnight so it will be ready in the morning. Many people also programme the timer so the loaf is ready when they get home from work. However you use the timer, it's a lot easier to set than most video recorders!

Once you have selected your desired programme, simply press the 'up' key on the control panel and the figure on the display will increase by 10 minutes. This way you can delay the **end** of the programme to suit your requirements. The important thing to remember is that whatever the display reads is the time from pressing START to when the loaf will be ready.

For example: After selecting the required programme, if you keep pressing the 'up' key until the display reads 5:00 then press START it will be 5 hours before the loaf is ready. If you press the 'up' key some more and the display reads 8:10 then (you've guessed it) the loaf will be ready in 8 hours and 10 minutes.

If you think you have increased the time by too much, simply press the 'down' key and the display figure will reduce by 10 minutes.

NOTES:

- The maximum time you can select is 13:00.
- Once you have pressed START you cannot alter the timer.
- If you need to reset the timer press STOP for 3 seconds and the machine will reset back to 0:00 after which you can re-select your programme and delayed time accordingly. **NB.** You should not do this if the process has already started.
- Do not use perishable ingredients like milk or eggs when using the delay timer as these will spoil whilst sitting in the breadpan.
- You cannot reduce the delayed time to less than the process time.

• YOUR FIRST LOAF

18



Before we start, if you have skipped forward to this part of the book and not read the preceding pages like the rest of us then shame on you! You may be about to waste some flour!

The following recipe is for a basic white loaf. Even if you do not usually eat white bread we strongly recommend you make this as your first loaf because it is easiest. It will give you a good feel for the machine and when you remove your perfect loaf you'll want to show it off to your friends or relatives who invariably waste no time at all in eating it!

Follow the steps in the exact order shown on the next page. The illustrations should help you stay on the right track. You will need the following ingredients to hand:

BASIC WHITE LOAF

To start with, use the brands recommended earlier.

Water	320ml	use the cup provided
Strong white bread flour	600g	use good kitchen scales
Sugar	1tbsp	
Butter or margarine or oil	2tbsp	
Salt	1 tsp (teaspoon)	
Dried Yeast (easy blend)	2 tsp	

Tip: When measuring the water and the flour it is a good idea to check your measurement twice to make sure you are adding the right amount.

METHOD

19

1. REMOVE BREADPAN FROM MACHINE BY HOLDING BOTH SIDES OF THE HANDLE AND PULLING UPWARDS.	2. FIT THE KNEADING BLADE.	3. ADD THE WATER FIRST. THIS IS VERY IMPORTANT.
4. ADD THE FLOUR AND ENSURE THAT IT COVERS THE WATER AS MUCH AS POSSIBLE.	5. ADD THE SUGAR USING THE SPOON PROVIDED. IT IS BEST TO PUT THE SUGAR IN ONE OF THE CORNERS OF THE BREADPAN.	6. ADD THE BUTTER, OIL OR FAT TO THE OPPOSITE CORNER TO THE SUGAR.
7. ADD THE SALT ALSO IN A CORNER.	8. MAKE A SMALL HOLE IN THE FLOUR WITH YOUR FINGER BUT NOT DOWN TO THE WATER.	9. POUR THE YEAST INTO THE HOLE. THIS KEEPS THE YEAST DRY.

NOTES:



• METHOD cont.

19

		
10. PLACE THE BREADPAN INTO THE MACHINE & ENSURE IT CLICKS FIRMLY INTO PLACE.	11. CLOSE THE LID. PRESS SELECT 5 TIMES (UNTIL ALL THE REMINDER LIGHTS TURN GREEN). PRESS SELECT ONCE MORE AND THE DISPLAY WILL READ 3:00	12. PRESS START. THE FIRST KNEADING CYCLE WILL BEGIN AND THE CLOCK WILL DISPLAY TIME REMAINING.
		15. THE MACHINE WILL BEEP AND THE DISPLAY WILL READ 0:00 WHEN THE LOAF IS READY. YOU MAY THEN OPEN THE LID.
13. QUICK DOUGH CHECK. AFTER 10 MINUTES, IT SHOULD LOOK LIKE THIS. THE MACHINE WILL BEEP AFTER 37 MINUTES, IGNORE THIS FOR NOW.	14. YOU MAY OPEN THE LID ANY TIME BEFORE THE RISING LIGHT COMES ON. AFTER THAT YOU SHOULD NOT OPEN THE LID.	
		
16. NOTICE THE WARMING LIGHT IS NOW ON. PRESS STOP FOR 3 SECONDS TO RESET MACHINE. USE OVEN MITTS OR THICK TOWEL TO REMOVE THE BREAD PAN. IT WILL BE VERY HOT.	17. STILL USING OVEN MITTS, TIP THE PAN UPSIDE DOWN AND SHAKE GENTLY. THE LOAF WILL SLIDE OUT OF THE PAN.	18. LEAVE THE LOAF TO COOL ON A WIRE TRAY.

Another tip: When the bread is removed from the bread pan, the kneading blade may stay in the loaf. This is quite normal but to prevent injury it is best to allow the loaf to cool completely before attempting to remove the kneading blade. Avoid using a knife as

• HOW DID IT TURN OUT?

20

If you followed the steps on the previous pages you should have a loaf that looks just like the picture. If so you can skip this part and move on to your next recipe. If it doesn't then the following information should help you identify what went wrong. If you have a failed loaf at any time in the future you can guarantee that the reason is here in these next few paragraphs.

• TROUBLE SHOOTING

21

• SUNKEN LOAVES

21.1

Typically, what happens is the dough will rise very well then sinks just as the baking process starts. Most of the time, this is because the dough was not strong enough. Whilst the yeast is still producing gas a weak dough will maintain a good shape but once the yeast is killed by the baking process, the loaf can sink under its own weight.

1. The mixture is too wet causing weak dough.

- a. Too much water/not enough flour. This will make the dough sloppy. Check the pictures on the previous page. The dough should be soft but firm.
- b. Double check quantities when measuring flour & water. Have your kitchen scales checked if necessary.
- c. Use the recommended brands of flour and yeast at first. Other brands may need some adjustment to the ingredients. Some types of flour absorb less water than those recommended. In this case add an extra 50g of flour to make the dough thicker.
- d. You're not using ordinary plain flour are you? Remember the packet **must** say 'strong' or 'bread

• SUNKEN LOAVES cont.

21.1

2. The gas bubbles produced by the yeast are escaping!

- a. Remember the protein called gluten? (sec. 4). Dough without gluten is like water without soap; you cannot make bubbles in it. All the recommended white flour brands have sufficient gluten to make good dough. Other brands may not. If you are using whole meal, brown or bread flour from other sources, you may obtain better results with the FRENCH or WHOLE WHEAT settings as these provide the extra kneading required to release the gluten.

3. The yeast is dead or has gone off.

- a. If you use warm water the yeast may be exhausted before the rising process is complete. Tap water is usually fine. During winter months it may help if you leave the water to stand in the kitchen for half an hour or so before using.
- b. Be extra careful that the yeast does not come into contact with the water before the mixing process starts. This is particularly important when using the timer.
- c. Check best before date on yeast sachet. If it is close to expiry it would be best to buy some more.
- d. Avoid using yeast from sachets that are already opened. Use a new sachet every time.

OOPS!

This loaf has over-risen and sunk in the middle. The reasons and solutions are here in this section.



We h

ipe to get the loaf to look this bad!

• MY LOAF DID NOT RISE!**21.2**

Many of the reasons why bread doesn't rise are outlined above. But first, let us eliminate the obvious:

- a. Whole meal, brown & fruit loaves seldom rise as well as white.
- b. It's not difficult to forget the yeast. Check the best before date as well.
- c. A common error is mistaking teaspoons of salt for tablespoons. The yeast will not work well if you put too much salt in.
- d. The mixture may have been too dry. Check the picture. Add 1 tablespoon of water to the mixture if necessary.
- e. If you feel that the yeast should be increased then only add an extra $\frac{1}{2}$ tsp.

• THE LOAF ROSE TOO HIGH AND STUCK TO THE LID! 21.3

- a. Usually caused by too much yeast. The recipe calls for 2 teaspoons but many brands of yeast contain the equivalent of $2\frac{1}{2}$ teaspoons per sachet. Don't be tempted to put it all in as this could be the result.
- b. If you feel it necessary to reduce the yeast, only do so by $\frac{1}{2}$ teaspoon and perhaps add an extra $\frac{1}{2}$ teaspoon of salt.
- c. Occasionally over risen loaves can be caused by too much water. If your loaf over rises **and** sinks again then too much water is likely to be the cause.

• OTHER PROBLEMS**21.4**

Loaf not cooked. If the unit resets to zero before the bake cycle then it is likely that DOUGH MODE was selected by accident.

Display reads H:HH. This indicates that the oven is too warm to bake another loaf. Wait until it cools and try again. If you get this reading when the oven is cold then call Prima Service (see back of book).

• CYCLE TIME CHART

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	NORMAL	FRENCH	RAPID	WHOLE WHEAT	DOUGH	BAKE
Kneading	10 mins	18	18	10	20	-
Resting	20	40	20	25	-	-
Kneading	15	22	-	25	-	-
Resting	30	35	37	50	35	-
Rising	40	45	33	45	30	-
Baking	65	70	65	70	-	1:10
TOTAL	3:00	3:50	2:20	3:50	1:40	1:10
Warming	60	60	60	60	-	60
Beep for extra ingredient	37 mins after START	72 mins after START	N/A	52 mins after START	N/A	N/A

NB: There is a short kneading step of about 2 seconds during the cycle. This is the 'punch down' step to eliminate any large bubbles of carbon dioxide.

• SPECIFICATIONS

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Prima Home Bakery	Model: ABM4
Dimensions L x W x H (cm)	34 X 24 X 39
Weight (kg)	7.5
Voltage range	220-240V ~ 50Hz
Rated input	650 watts max
Typical loaf weight	Up to 700 g
Fuse rating	5Amps

• SPECIAL FEATURE

23.1

Your **Prima Home Bakery** has a special power interrupt feature. If you accidentally unplug the machine during the process, simply plug it back in and the machine will carry on from where it left off.

• SERVICE INFORMATION

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Your **Prima Home Bakery** is designed to give many years of trouble-free bread making. If you suspect that your unit has developed a problem, Prima's service department is on hand to offer assistance with any technical issues.

Usually the only parts subject to wear are:

1. Bread pan seal
2. Bread pan
3. Kneading blade.

If you think you may need one of the above items and the machine is still within the warranty period, please complete the order form attached to this book and include either your stamped warranty card or a copy of your purchase receipt. If the unit is outside the warranty period or you cannot provide proof of purchase, prices for these items are shown on the enclosed form along with information on how to order.

PRIMA SERVICE TEL: 0113 251 1511

WHY NOT VISIT OUR WEB SITE

If you have access to the Internet you can visit the Prima web site at www.prima-international.com There you can find information about almost all Prima products including our range of bread making machines. You can also use the on-line form to send any enquiries that you may have.

notes



APPENDIX 1 – FLOUR MILLS ETC

HOMEPRIDE HARVEST GOLD & OTHER HOMEPRIDE PRODUCTS:

Write to:

**Consumer Services Department
Spillers Consumer Foods
PO Box 32
BRISTOL
BS12 4BD**

CLAYBROOKE MILL

If you want to buy Gluten to use as a natural additive especially in wholemeal recipes, Claybrooke Mill was the only place we could find. Their telephone number is: 01455 202443

MARRIAGES

Marriages make an excellent range of flours, mostly available in health food shops. If you experience difficulty in obtaining this flour, their telephone number is: 01245 354455

SAINSBURY'S

For information about Sainsbury's own brand of flour & bread mixes, telephone: 0800 636262

XANTHAN GUM

Used in Gluten free recipes. Contact Barbara's Kitchen on 01443 229304.

INSTRUCTION MANUAL

Please read this instruction manual carefully and familiarise yourself with your Bread Maker before using for the first time. Please retain this manual for future reference.

AC POWER OPERATION

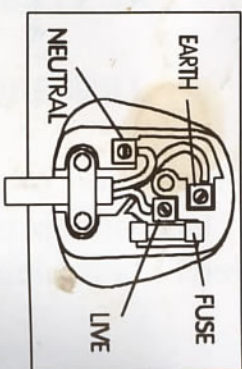
This appliance may be supplied with a fitted plug. If a fitted plug is supplied, it will be fitted with a fuse of the appropriate rating. If the plug supplied is not suitable for your socket outlet, or becomes damaged, it should be cut off and destroyed. The mains lead can then be shortened to the length required, suitably prepared, and the correct style of plug to suit your household wiring fitted. The following wiring instructions should be followed.

Before connecting to the power supply, ensure that the supply corresponds to the information on the rating plate label on the rear of the apparatus : AC 240V ~ 50Hz

IMPORTANT

The wires in the mains lead of this apparatus are coloured in accordance with the following code:

BLUE : NEUTRAL ('N')
BROWN: LIVE ('L')
GREEN/YELLOW : EARTH ('E')



As the colours of the wires in the mains lead of this apparatus may not correspond with the colour markings identifying the terminals in your plug proceed as follows:

The wire which is coloured BLUE must be connected to the terminal in the plug which is marked with the letter 'N' or coloured BLACK.

The wire which is coloured BROWN must be connected to the terminal in the plug which is marked with the letter 'L' or coloured RED.

The wire which is coloured GREEN AND YELLOW must be connected to the terminal which is marked with the letter 'E' or by the EARTH SAFETY SYMBOL  or coloured GREEN or GREEN AND YELLOW.

This apparatus must be protected by a 13A FUSE in a 13A (BS1363) Plug or by a 5A FUSE in the plug adaptor or distribution board if another type of plug is used.

WARNING

THIS APPLIANCE MUST BE EARTHED

Disconnect the mains plug from the supply socket when not in use.

To avoid the risk of electric shock do not remove the cover of the apparatus. There are no user serviceable parts inside.

To prevent fire or shock hazard do not expose this apparatus to dripping, splashing, rain or moisture. Do not immerse in water or any other liquid.

Do not operate this product if the mains lead is damaged. The mains lead must be replaced by the manufacturer or its appointed agent as special tools are required.

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